## **AMENDMENTS TO THE CLAIMS:**

Claims 1-10 and 14-20 are canceled without prejudice or disclaimer. Claims 21-28 are added. The following is the status of the claims of the above-captioned application, as amended.

1-20 (Canceled).

21 (New). A process for preparing a dough-based product, comprising adding a polypeptide having xylanase activity, which has at least 98% identity to the sequence of amino acids 1-182 of SEQ ID NO: 2, to a dough in an amount effective for increasing the shelf-life of the dough-based product prepared from the dough, leavening, and baking the dough.

22 (New). The process of claim 21, wherein the polypeptide comprises the sequence of amino acids 1-182 of SEQ ID NO: 2.

23 (New). The process of claim 21, which further comprises adding an exo-acting maltogenic alpha-amylase to the dough.

24 (New). An isolated polypeptide having xylanase activity, which has at least 98% identity to the sequence of amino acids 1-182 of SEQ ID NO: 2.

25 (New). The polypeptide of claim 24, which comprises the sequence of amino acids 1-182 of SEQ ID NO: 2.

26 (New). A composition which comprises flour and a polypeptide of claim 23.

27 (New). The composition of claim 26 which is a dough.

28 (New). A granulate or agglomerated powder comprising a polypeptide of claim 24.